

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

LISTING OF CLAIMS:

Claim 1 (original): A method of preparing a bread dough or a part baked bread comprising:

- a. mixing flour, water and optionally other bakery ingredients to form a bread dough;
- ~~b. optionally part baking the dough to obtain a part baked bread; and~~
- ~~eb. applying an enzyme material with proteolytic activity to the outside surface of the dough or the part baked bread.~~

Claim 2 (original): Method according to claim 1, wherein the enzyme material exhibits at least 0.1 Units of proteolytic activity per gram of dry matter, one Unit of proteolytic activity being defined as the amount of material that will hydrolyse one micromole of benzoyl-L-arginine-p-nitroanilide per minute at 22 °C and pH 6.5.

Claim 3 (currently amended): Method according to claim 1 ~~or 2~~, wherein the enzyme material is applied to the outside surface of the dough ~~or part baked bread~~ in an amount of at least 1×10^{-4} Units per cm^2 .

Claim 4 (currently amended): Method according to ~~any one of the preceding~~
~~claims~~claim 1, wherein following treatment of the outside of the product with the enzyme
material, the content of primary amino groups in the top layer is increased by at least 5%.

Claim 5 (currently amended): Method according to ~~any one of the preceding~~claimsclaim
1, wherein the enzyme material contains one or more botanical or fungal enzymes with
proteolytic activity.

Claim 6 (currently amended): Method according to ~~any one of the preceding~~
~~claims~~claim 1, wherein the enzyme material is applied in the form of a liquid, ~~preferably an~~
~~aqueous suspension~~.

Claim 7 (currently amended): Method according to ~~any one of the preceding~~
~~claims~~claim 1, wherein the enzyme material is applied ~~after proofing~~in the form of an aqueous
suspension.

Claim 8 (currently amended): Method according to ~~any one of the preceding~~
~~claims~~claim 1, wherein the dough ~~or part baked bread~~ is frozen and stored in frozen form for at
least 1 day after the enzyme material has been applied.

Preliminary Amendment
Based on PCT/NL2005/000112
SUGHRUE MION, PLLC Ref: Q96558

Claim 9 (currently amended): A bread dough product or part baked bread product exhibiting proteolytic activity on the outside surface of the product and exhibiting at least 10 times, ~~preferably at least 50 times~~ less proteolytic activity in the interior of the product, said interior of the product being located at least 2 cm away from said outside surface.

Claim 10 (original): Product according to claim 9, wherein the proteolytic activity on the outside surface is at least 1×10^{-4} Units per cm^2 and wherein the proteolytic activity inside the product is at least 10 times lower than the same activity on the outside surface, the inside of the product being located at least 2 cm away from said outside surface.

Claim 11 (currently amended): Product according to claim 9 ~~or 10~~, wherein the product is frozen.

Claim 12 (canceled).

Claim 13 (original): Use of an enzyme material exhibiting proteolytic activity for improving the crispiness of baked bread, said use comprising applying the enzyme material to the outside surface of a bread dough or a part baked bread prior to final baking.

Kindly add the following new claims:

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Claim 14 (new): Method according to claim 1, further comprising the step of partially baking the dough prior to the applying step.

Claim 15 (new): Method according to claim 1, wherein the enzyme material is applied after proofing.

Claim 16 (new): Product according to claim 10, exhibiting at least 50 times less proteolytic activity in the interior of the product.

Claim 17 (new): Method according to claim 2, wherein the enzyme material is applied to the outside surface of the dough or part baked bread in an amount of at least 1×10^{-4} Units per cm^2 .

Claim 18 (new): A bread dough product or part baked bread product, wherein the concentration of primary amino groups in the top layer of the product is at least 5% higher than inside the product, the inside of the product being located at least 2 cm away from the outside surface.

Claim 19 (new): A part baked bread product or fully baked bread product wherein the concentration of primary amino groups in the crust exceeds the concentration of primary group in the crumb by at least 10%.